

AU COURANT

· REGIONAL KITCHEN ·

À LA CARTE

half dozen oysters* strawberry/rhubarb mignonette	23
croquette lamb, potato, green olive	5
chovy's egg* ricotta, spring pea, rhubarb	5
stuffed dates bleu cheese, speck	7
greens green goddess, ramp, pickled red onion	13
beets quince, marcona almond, bleu cheese	15
rillettes meyer lemon, radish, brioche	17
wagyu carpaccio* radish greens, chili aioli, garlic chip	19
pappardelle bolognese, basil, parmigiano	19
'straw & hay' pea, kale, speck	19
risotto spring pea, spring garlic, nettle	19
agnolotti ricotta, mushroom, ramp	21
chicken carrot, ramp, radish	33
trout mushroom, asparagus, red onion	35
duck fava bean, radish greens, orange	37
strip pain perdu, hollandaise, bacon	41

***We work very hard to source the absolute best, local, sustainable product we can.
If you would like more information, don't hesitate to ask.***

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.*

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WEEK OF: 4.25

half dozen oysters with strawberry/rhubarb mignonette +23

chovy's egg

ricotta, spring pea, rhubarb

rillettes

meyer lemon, radish, brioche

tortellini

rye, pastrami, leek

trout

mushroom, asparagus, red onion

strip

pain perdu, hollandaise, bacon

panna cotta

lime, coconut, pineapple

six course chef's tasting menu 75

wine pairing 45